

Our Women's Wear Department is Prepared for The Round-Up

Suits, Coats, Dresses

AND WEARABLES OF ALL DESCRIPTIONS HAVE BEEN ARRIVING SO FAST THAT WE NOW HAVE AN ALMOST UNLIMITED ASSORTMENT AWAITING YOUR INSPECTION.



THE QUALITY OF OUR GARMENTS HAS NOT BEEN OVERLOOKED.

Every item, cloth, style, workmanship and material are up to the regular Peoples Warehouse standard of the best for the price, no matter what the price.

THE COATS show the full ripple effect, both belted and loose. Large collars, cavalier cuffs and fur trimming.

THE SUITS are made on the newest semi-tailored lines, both with and without fur trimmings, narrow belts.

THE MATERIALS are broadcloth, serge, gabardine and poplin. DRESSES OF SATIN or SERGE are more beautiful than ever. Tunic effects, cape collars, castle sleeves and many other features that will cause them to be snapped up quickly by women who appreciate good looking clothes.

COATS RANGE IN PRICE FROM \$9.95 TO \$45.00
 SUITS RANGE IN PRICE FROM \$17.50 TO \$75.00
 DRESSES RANGE IN PRICE FROM \$11.75 TO \$45.00

CHARMEUSE
 Charmeuse will be very popular later in the season. It makes up into most stylish frocks, also to be used in combination. Shown in all shades for street and evening wear; 40 inches wide. Yd. \$2.75
CREPE DE CHINE
 Used for anything, mostly waists, dresses, under-

wear, etc. Shown in all shades. Best quality and finish; 40 inches wide. Yard \$1.25 to \$2.00
TAFFETA SILKS
 There is no doubt as to the popularity of taffeta. We show so many kinds. Nothing but the best, all shades for street and evening wear. Yard \$1.25 to \$2.50.

The Bargain Basement Round-Up

We have Rounded Up over \$12,000 of Odds and Ends and Broken Lots from throughout our big store and have sent them all to this cash saving department where we have marked the prices down so low that you can't help but buy.

Think of This: "The Cost is Disregarded—no Matter How High the Quality." When it strikes this department the price is slashed.

The mention of a few of the hundreds of items will help to convince you that this is the cheapest place in town to trade.

WOMEN'S FALL COATS
 Great big roomy coats of high quality, formerly selling at \$20 to \$30.
 Round-Up Price \$3.49 to \$6.75.
SILK WAISTS
 A clearing up of our up-stairs shelves. Even the cheap store waists are not marked as low.
 \$1.79—Round-Up Price Bargain Basement—\$1.79
MEN'S SUITS
 A suit bought elsewhere for \$9.90 was never worth more than \$9.90. You may know that a suit bought here was originally a high priced suit.

WOMEN'S NEW SUITS
 By mere coincidence the same suit is offered elsewhere at \$19.50.
 \$14.95—Round-Up Price Bargain Basement—\$14.95
SCHOOL SHOES
 We lead them all. The best shoe for \$1.98 in all Pendleton. There is no competition.
 \$1.98—Round Up Price Bargain Basement—\$1.98
MEN'S HAT SALE.
 Get in on this sale and save money. A big bunch of mighty slick styles at the low price.
 \$1.98—Round-Up Price—\$1.98

If It's in the Bargain Basement It's Sure a Bargain.

"T. P. W. Pure Food Shop" 3 phones all 15

CLEANLINESS Fully Prepared to Fill Your Every Need for This Busy Week—Shop Early.
ECONOMY SERVICE
WATERMELONS, POUND 1c—We just unloaded a car of extra fancy large sweet melons, every one guaranteed.
MOLASSES and PEANUT BUTTER CHEWS—Specially priced this week, pound 20¢

DEMONSTRATION TRU BLU COOKIES, CRACKERS and BISCUITS—Come in and taste some of these delicious fresh cookies.
ELBERTA PEACHES—Box 75¢
COLD MEATS and DELICATESSEN GOODS for your quick meals these busy days.

The Peoples Warehouse

Where It Pays To Trade

ALL STOCK MUST HAVE HEALTH CERTIFICATES

Law Requiring Examination of Animals Entered at Public Exhibitions to Be Enforced in Grant County.

JOHN DAY, Ore., Sept. 18.—For the first time since it went into effect, the state laws requiring health certificates for all stock entered at public exhibitions will be strictly enforced at the Grant county fair this fall. Arrangements have been made with the state veterinarian to have an examiner here to test every animal en-

tered, and nothing will be admitted that does not pass a clean examination.

There has been more or less objection to these examinations in the past because of the annoyance and expense to the owner. However, as the law now stands the expense is borne by the state.

To Whom It May Concern. All persons knowing themselves to be indebted to me will please arrange to settle their accounts by October 1, 1916, as after that date there will be a change in the business.
 H. M. SLOAN, (Adv.)

Homeacres.

Relinquishment on 320 acres fine grass land. 20 acres fenced. 15 acres plowed. 15 tons wheat hay. House 12x14. Government land joining, six miles from town. \$400. Q. A. Steach Long Creek, Oregon.—Adv.

Ladies Attention.

We carry a full line of hair goods. Mail orders solicited. Combing made to order. Hair dyeing and bleaching. Residential calls given prompt attention. Pendleton Hair Dressing Parlors, Pendleton Hotel Building. Phone 45.

LOCALS

(Paid Advertisement.)
 Wanted—Competent cook during Round-Up in home. Inquire 115 Long street.
 For sale or rent—Modern residence at 225 Jane. Inquire Buford Butler, Hohbach's Bakery.
 Wanted—Girl for general housework, permanent. Apply 121 Monroe street, or phone 423.
 Fresh crawfish and Olympia oysters at the Quelle.



Daily Chats With the Housewife

CONY SALAD DRESSING FOR FRUIT SALADS.

Three egg yolks, 1-2 cup strained honey, 1 tablespoon sugar, 1-3 cup strained lemon juice, 1 tablespoon sugar, 1-2 cup lemon juice, grated rind of lemon, 1-2 cup sweet cream whipped. Beat eggs until frothy, add the honey, sugar, lemon juice and rind. Put in double boiler and cook, stirring constantly, till as thick as heavy cream. When 'cool' add 1-2 cup whipped cream.

CREAM CHEESE AND PIMENTO SALAD.

Add to Philadelphia cream cheese (or fine cottage cheese will answer) as many chopped pimentos as will give decided flavor, roll into balls about size of walnut and place three or four on lettuce leaves for individual plates; pour over all either French dressing or thin mayonnaise. The mixture is also excellent for sandwiches. The pimentos may be bought put up in oil in small cans.

LIST OF WEIGHTS AND MEASURES.

Four teaspoons of liquid make one tablespoon.
 Four tablespoons of liquid, one gill or a quarter of a cup.
 A tablespoon of liquid, half an ounce.
 A pint of liquid weighs a pound.
 A quart of sifted flour weighs one pound.
 Three kitchen cups of cornmeal weigh one pound.
 One cup of butter, half a pound.
 One cup of butter, half a pound.
 A solid pint of chopped meat, one pound.
 Ten eggs, one pound.
 A dash of pepper, an eighth of a teaspoon.
 A pint of brown sugar, 13 ounces.
 Two cups and a half of powdered sugar, one pound.

ROASTED SPARERIBS.

Trim off the rough ends of the spareribs, crack across the middle of the ribs, rub with salt and sprinkle with pepper. Place in a dripping pan with water, allowing 1 pint of water to every 2 pounds of spareribs. Bake frequently, turning over once, so as to bake both sides equally until a golden brown. Cook until tender. This will require 1-2 hours for 3 pounds of ribs.

HOME MADE CREAM PUFFS.

To 1-4 of a cup of butter add 1-2 cup of hot water, and when boiling, add 1-2 cup of flour and beat vigorously. As soon as the ingredients are well blended, remove from the fire and add 2 eggs, unbeaten, 1 at a time, beating the mixture thoroughly until smooth. Drop by spoonfuls on a buttered pan, 1 1-2 inches apart, and shape with the handle of the spoon until circular, piling the mixture slightly in the center. Bake 20 minutes in a moderate oven. When done, remove from the oven and, when cool make a slit in the side of each, large enough to admit the cream filling. If the puffs are removed from the oven before they are thoroughly done, they will fall. If in doubt take one from the oven and if it retains its shape they are done. This recipe makes 9 puffs.

For the filling, heat 1 cup of milk in a double boiler, and, while it is heating, mix well together, 1-2 egg slightly beaten. Gradually pour this mixture on to the heated milk, return to the double boiler, and cook 15 minutes, stirring constantly until it has thickened. When cool, add 1-2 teaspoon of vanilla, and put into the puffs.

NEW ELECTRICAL APPLIANCES.

It is interesting to watch the inventions in electricity, to note how they tend to save work in the home. Some good new devices are being offered these days in the shops. The electric grill which broils, fries, and toasts all at once, is one of these. It is conveniently arranged in compact size for the table. You may read your morning paper while your breakfast cooks. No dust, no heat to speak of, and a goodly thing to look upon. They are to be had in copper, which, with the other copper utensils now on the market, make the breakfast table look most attractive.

If your room is your home for the present, or you are traveling, the new boudoir iron invites attention. Here is an iron to all intents and purposes, but, open it and there is a place to heat water and beneath it a place to poach eggs restore it to the boudoir iron and beneath the iron is a hole for the curing iron. The device is light, and easily carried about in a trunk or bag.

STUFFED TOMATOES.

One pound tomatoes, a little cooked meat (minced), a few bread crumbs and seasoning. Take a little slice off the top of each tomato, take out the inside, which is mixed in a basin with the meat and bread crumbs. Beat up thoroughly. Fill the tomatoes with the mixture and replace the slice that was taken off on the top. Put on a buttered tin and bake in a hot oven for 10 minutes. A thick sauce can be poured round, if preferred.

SPOICED CUCUMBER PICKLES.

Add to 6 quarts of pure cider vinegar, 1 pound of rock salt, 2 ounces of cinnamon bark in sticks, 2 ounces of cloves, 1 teaspoon of red pepper, 3 ounces of ginger root, whole, 4 ounces of white mustard seed, and 2 ounces of dry mustard. Boil all together. Into this may be dropped, from day to day, as they mature, cucumbers 2 to 4 inches long, or smaller.

"PICKING UP" A HOUSE.

The man—or woman—whose surroundings express individual taste ac-

quires the practice of "picking up" things. The phrase contrasts well with the technical term of "building up" things—and means much more. For the ideal house is the house that is picked up—a "lit-clos" from Brittany, a refectory table from Italy, Spanish iron works, roundels from Switzerland, English linen-fold paneling, a German chest. Or it may be that the table comes from Grand Rapids and the chairs from Philadelphia. Already he has begun the house that is to be his and his alone—his own choice, his own buying. He begins to consort with antique dealers. He picks up a lamp here, a chair there. He drops into auction sales and buys a pair of candlesticks. He may be of an utilitarian turn and lay much store by fine mahogany doors and the stanch woodwork of an earlier generation. He will search the house-wreckers' heaps that dot New York wharves, he will go into the country, where, despite assertions to the contrary, there still linger real antiques.

SPANISH SOUFFLE WITH SARDON SAUCE.

For the souffle, melt 1-4 cup of butter, add 1-2 cup of stale bread-crumbs, and cook until slightly browned, stirring often. Add 1 cup of milk, 2 tablespoons of sugar, and cook 20 minutes in a double boiler. Remove from the fire, add the unbeaten yolks of 3 eggs, stirring them in very slowly, 1 teaspoon of vanilla, and then cut and fold in the stiffly beaten whites. Turn into a buttered baking dish, set in a pan of hot water and bake until firm, about 35 or 40 minutes.

For the sauce, mix the juice and grated rind of 1-2 a lemon, 1-2 cup of fruit juice, one third of a cup of sugar, and the yolks of 2 beaten eggs in a double boiler. Cook until the mixture thickens, beating constantly, then pour on to the whites of the eggs beaten stiff.



EDITH STOREY & ANTONIO MORENO in "The Tarantula." PARTIME MONDAY.

RECOGNIZED BY THOUSANDS

The Wonderful **S.S.S.** Purely Vegetable For the Blood

S.S.S. is today the World's Standard Blood Purifier—a reputation gained by its own merit as Nature's true assistant in successful treatment of blood diseases. Your own blood may be calling for help in fighting some form of blood disease—Get a bottle of S. S. S. today and avoid the possibility of a long siege of bodily discomfort.

Swift Specific Co., Atlanta, Ga.

FALT'S famous Fresh Every Day OYSTERS **CRAWFISH CLAMS SEA CRABS**

Fine, Clean Furnished Rooms in Connection. Steam Heated.

The Quelle Restaurant
 Exclusive distributing depot in Pendleton for FALT'S Sea Foods.

Wheat

FOR SALE AT \$1.50 PER SACK.

This wheat went through the Adams warehouse fire but is excellent for chicken or hog feed.

Apply

H. W. COLLINS WAREHOUSE

Cor. E. Webb and Mill Sts.—near Planing Mills.